

A PAGE FOR WOMEN AND THEIR INTERESTS

LOCAL CHAT: HOME AND FASHION HINTS: RELIGIOUS AND OTHER ACTIVITIES: THINGS FEMININE

ANY WAYS TO MAN'S HEART

Among the dishes much liked by men is a veal paprika. Take two pounds of veal, cut in thin slices, and season with salt and pepper. Put a tablespoon of fat or drippings into the pot, and fry the veal in it until browned. Add two onions sliced, make red with paprika. Let this cook until onions are well done but brown. Add the meat, which is well sprinkled with salt. Cover and let them brown thoroughly. Turn occasionally so it will brown on all sides. Let it simmer for a while in its own juice, then cover it with boiling water and let it simmer for one hour. This is very good served with boiled spaghetti which has been seasoned with butter, pepper and salt.

Old French recipe for peas—light slices of bacon, three bunches of scallions, one quart fresh green peas, and salt and pepper to taste. Cut the bacon into small squares and fry in a saucepan until it is brown. Add the scallions and the tender part of the scallion stems cut into small pieces. Cook four or five minutes, then add peas. Cover it and cook it very slowly from three quarters of an hour to an hour. The peas must cook in their own steam. Lima beans can be cooked in the same way.

Baked tomatoes—Six tomatoes, one tablespoonful of lard, one small onion (chopped), one cupful of toaster bread crumbs, one teaspoonful of parsley (finely), one can of shrimps (cut

finely), one tablespoonful of butter, one level teaspoonful of salt, and a dash of cayenne pepper. Wipe and remove a thin slice from the stem end of each tomato. Take out the seeds and the pulp. Cook slowly for half an hour. Put one tablespoonful of lard in a saucepan and when hot add the onion and cook until it is tender, but do not brown it. Pour in the tomato pulp and at end of half an hour add three quarters of the bread crumbs, parsley, pepper, salt, and shrimps. Let it cook for a few minutes, then fill the tomatoes. Sprinkle with bread crumbs and put a dab of butter on top of each one. Bake in a buttered pan in a moderate oven for 35 minutes.

Baked peaches—Choose peaches that are of nearly uniform size. Wipe them with a damp cloth and put them in flat pans or baking dishes. Fill the pans half full of cold water, sprinkle the peaches well with sugar and cook them until a straw will enter them easily. This will take about an hour in a hot oven. Have a syrup, made of one cupful of sugar to two cupfuls of water, boiling on the stove. Allow the peaches to every quart can and slide them in carefully with a spoon. Put a little of the juice in which they were baked into each pan, then fill the jars to overflowing with the syrup which was made separately. Cover them quickly and be sure that they are airtight.—Good Housekeeping.

MODEL YOUR OWN MOUTH, SAYS THE KIND APRIL GRANDMOTHER

GIRLS are largely responsible for their own mouths. The April Grandmother laughed aloud, albeit softly, at the pictures made by her second grown round and large from their own's amazement at the statement.

"I do not mean to say," amended the elderly grandmother, "that the mouth can be actually made smaller of large, but to a certain extent it can be reshaped, and, after all, shape, not size, is what makes that feature attractive or repulsive."

"One of your schoolmates who comes here frequently has ignorantly cultivated a 'flytrap' mouth by her habit of gaping. She does not gape because she is half-witted, but because she has never been told that when using her mouth for talking or eating she should hold her lips together, and that by allowing her under one to wag away from the upper one she has acquired an expression of stupidity which is misleading to strangers and prevents her from making friends of them."

"Abnormal pride and a habit of pride is another line of your schoolmates a naughty curve which is absolutely repulsive. Moreover, it is this because of a natural sensitiveness has made it so, and consequently, instead of her really beautiful shaped mouth being her best feature it mars her face. No young girl could only be made to realize that extreme pride is belittling to the character, that flying

into a rage is undignified and that sensitiveness is likely to make her whole life unhappy the would unconsciously be cultivating a rounded and lovable looking upper lip.

"I did not invite your brand new friend, who was here yesterday, to repeat her visit," continued the April Grandmother, "because at the first glance toward her I saw that she was vain, frivolous and has all the marks of a social climber. Before she had opened her mouth, with its turned-up corners, I was sure that when the die began to talk it would be wholly about her father's yacht, or her mother's parties. Yet undeniably she is a bright and intelligent girl, and would be most attractive were she to devote some of her 'chatter' to the kind of people whom she can really help. I don't mean to say that becoming a home missionary would draw downward or straighten out the corner of your new friend's lips, but thinking of others and doing kindness for them in the course of time certainly give a kindly expression to the mouth."

"What type of mouth is most of all attractive? The one which expresses absolute calmness and mental repose," said the April Grandmother promptly. "And it is not difficult to cultivate, although the lips may not be well proportioned they may be clothed with straight. And I believe, my dear, you'll agree with me that a mouth of that type makes any girl or woman attractive."

PAPER AS A HOUSEHOLD HELP

FEW REALIZE the many sources of help paper is to the household. One seldom considers its usefulness, except to wrap up packages and start the fire. When sweeping, if bits of paper dampened with water are scattered over the carpet, the loose dust will adhere to it.

The summer months make extra laundry work necessary, says the New York Press. During the fruit season extra table linen is demanded, and the stains are sometimes impossible to remove. Why not substitute paper doilies and napkins for the ones of linen? They may be had in great variety of designs closely resembling linen, and they look well on the table. Clean and inexpensive enough to be thrown away after use, they should be a great help.

Nothing produces such unclouded polish to a mirror or window glass as paper. The soft tissue paper is best for this purpose, absorbing the moisture more quickly.

When you remove a cake which is a beautiful brown on top only to find it burned and black, it is extremely annoying. Line your cake tins with greased or waxed paper and this catastrophe will be prevented.

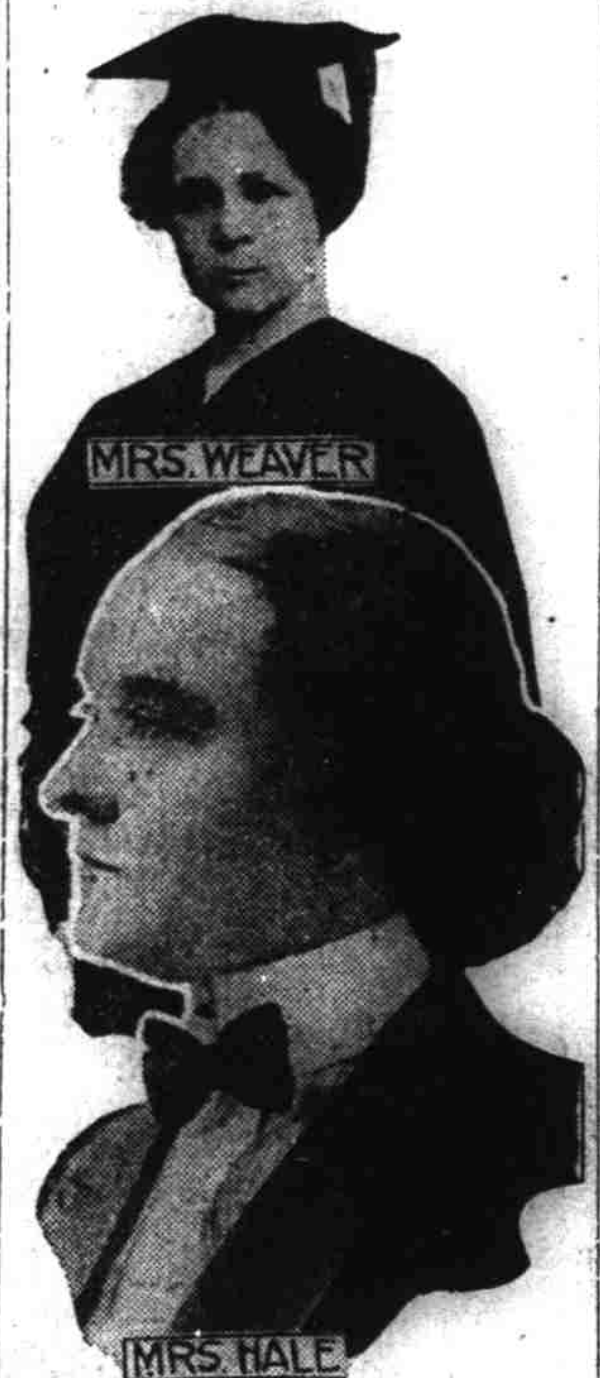
Waxed paper is excellent to wrap sandwiches or cake when you desire to keep them fresh. It excludes the air, therefore making it impossible for them to dry out.

A piece of stiff wrapping paper twisted to form a cornucopia answers the purpose of a funnel when filling bottles.

A coat hanger may be improvised from a newspaper in the following manner: Fold a newspaper through the center and continue folding or rolling it until it is a compact piece about three inches wide. Bend it downward in the middle and tie with a cord, forming a loop. It will answer the same good purpose as a hanger of wood or metal.

Tissue paper used to fill out the sleeves and bodice of a gown will preserve the lines of the dress when it is packed in a trunk. At the journey's

TWO WOMEN GRADUATES OF LAW ARE BARRED



ATLANTA, Ga., Aug. 7.—Mrs. George McIntire Weaver and Mrs. Minnie Anderson Hale, graduates of the Atlanta Law School, are not permitted to practice their profession under the laws of the state. Only three states in the Union make women ineligible to admission to the bar. Arkansas and Virginia are the other two. A bill is to be introduced in the legislature to remove the obstacle.

FEMININE CHAT

Pans greased with butter will make the bottom crust of pies soft and flaky and prevent them from being soggy.

If the collar bands of the shirt waists are left unstarched by the handmaids the necks of the waists will not break so early as they ordinarily do.

When trying out fat for dripping to be used for cooking purposes, put the fat into a double boiler and the fat will not burn and the odor will be less.

To keep milk toast from becoming soggy, serve the boiling buttered milk in a covered pitcher, so that each one may pour it himself over his toast.

Most housewives use the brood distich, made of cord attached to a handle, which is vastly more convenient than the old method of immersing the arms to the elbows.

Fasten a wire hook to the handle of a grape basket. Hang over line when hanging out clothes and push along before you, thus saving much time.

Decorated china plates should be put away with round pieces of cotton flannel between them.

Porcelain-lined sinks and tubs can be cleaned by rubbing with a flannel wet with kerosene.

Hot chocolate, unsweetened wafers and crystallized prunes form a dainty course for luncheon or supper.

To enrich the coloring, it is advisable sometimes to brown the flour before making a spice or fruit cake.

Comfro's and quilts should be dried in a good stiff breeze so that they may be as light and fluffy as when new.

It is a good plan to have individual markings for bath towels. The initials may be embroidered in chain stitch.

Autumn coats will have Robespierre collars and belted backs, the cutaway effects promising to be very popular.

Sleeves will be full length, without fullness in coats, but gathered at the elbows in the blouses.

Plaids are to be the keynote of the skirts, accordion plained models with panier tunics being planned for early autumn.

Coats of one color and a skirt of a contrasting shade will be much worn, black and white and orange and brown being favorite combinations.

Hats will be small and turned back from the face.

If fish is wrapped well in oiled paper it will not impart a flavor or odor to the other foodstuffs in the refrigerator.

To clean plaster busts dip them in cold liquid starch; when dry the starch is brushed off and the dirt comes off with it, leaving the busts as clean and white as when new.

CUSTARD RECIPES

SUNDAY MENU	
Breakfast	Cantaloupe
Cold Molded Cereal with Cream	Tomato Omelette
Toast	Coffee
Dinner	
Watermelon (chilled)	Cold Roast Chicken
Boiled Potatoes	Corn
Tomato, String Bean and Lettuce	Salad
Peach Shortcake	Iced Coffee
Supper	
Chicken Salad	Saratoga Chips (reheated)
Olives	Pickles
Baking Powder Biscuit	(reheated)
Caramel Custard	Sponge Cake
Iced Tea	

A WELL-MADE custard "goes to the right spot" these August days, proving not only deliciously cool and refreshing, but affording nourishment in its most attractive form. Invalids, young children and elderly persons who hesitate about taking ice cream on account of its chill, get all the good effects of the cream in a cold custard without chancing its potentialities for mischief. It can be made early in the morning in the cool of the day, then, after cooling, be set away on the ice until needed, with no necessity of packing in ice.

While a custard is one of the easiest things to make, it is even easier to spoil. A custard is one of the dishes that admits no guesswork. Proper making or boiling is of even more importance than mixing. It must be made of fresh milk and eggs and baked better in a shallow dish than a deep one. The oven heat must be moderate and the cups or dish containing the custard baked in a larger dish of hot water. A rather deep dripping pan is convenient. The moment a custard is done it should be removed from the fire. If left too long it becomes watery. The proper test is to insert the blade of the knife down the side of the dish to the bottom and if it comes out without custard adhering to it, is done.

For the various forms of baked or boiled custard the usual proportion is four eggs to a quart of milk, yet six eggs may be used, or even more, if it is desired to have the custard especially rich. Boiled custard is smooth when only the yolks of the eggs are used. When eggs are high gelatin and cornstarch are frequently employed to assist in the thickening process, but these are not real custards. Eggs should not be beaten too light in making a custard. Beat just enough so that the egg does not "string." Overheating tends to make a custard curdle.

PLAIN BOILED CUSTARD. Scald a quart of fresh milk, using a double boiler to avoid any possibility of scorch. Beat the yolks of six eggs, add six tablespoons of sugar and a saltspoonful of salt, and beat again. Longer beating of the yolks is allowable in a boiled custard. Pour the hot milk slowly into the bowl containing the eggs, stirring constantly while doing so. Never stir the egg into hot milk or your egg will curdle. When well mixed pour all back into the double boiler and stir continually until smooth and thick like cream. As it cools it will grow thicker. Vanilla or nutmeg is generally used, though some prefer lemon. Have very cold before serving.

CHOCOLATE CUSTARD. Prepare the materials for a plain baked custard, pour in individual cups, and just before setting in the pan of hot water in the oven grate a little chocolate over the tops of the custards.

COFFEE CUSTARD. Add to the plain custard three tablespoons of strong coffee, then bake in the usual way.

QUINCE CUSTARD. Rub the fuzz off the fruit with a coarse cloth. Slice the quinces, saving seeds and cores, and stew gently in water to cover until very tender. Strain through a jelly bag. Measure out a pint of juice, add to it five

SUIT WITH DIVIDED SKIRT FOR MOUNTAIN CLIMBERS



Since mountain climbing has become an accepted sport with women of the outdoor type, a smart mountain climbing costume has been devised. It is illustrated here. The costume shown is of corduroy, with a divided skirt, the divisions of which are quite distinct and may be buttoned around the leg when climbing is begun. The short Norfolk coat, the soft hat that shades the eyes, the stout boots and gloves are all adapted to this strenuous exercise.

bright-colored jelly, a candied cherry or preserved strawberry, and, if desired, a rosette of whipped cream. A custard flavored with orange is particularly nice with a spoonful of orange marmalade on top.

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HINTS ON HOW TO BUY MEATS

In order to become a good judge of meats it is helpful to have a few lessons from an experienced buyer. The different cut will thus be easily learned, but the quality of the meat depends on so many factors, as the age of the animal, the breed and the method of fattening, that it is easy to make mistakes in choosing, and the buyer will often be wise in accepting information from the dealer, if he is one who prides himself on keeping first class meats.

Having found such a one, the customer who wishes to save time and money will continue to buy of him. The very large amount of meat which some housekeepers provide is not necessary, says the Kansas City Times. In general, it is better to use a reasonable amount of that which is in prime condition, rather than to economize on the quality. The meat is easily supplemented by other dishes, and the whole meal will thus be better balanced than would be the case if a large amount of inferior meat was provided. Although not generally understood, it is just as important that the cheaper cuts of meat, as well as the dearer ones, should come from well-fattened animals.

There is an apparent and a true price of meats, a fact that is not always considered. It may be more

economical to pay 15 cents for a cut of clear meat than 8 cents for one that contains nearly half its weight of bone, sinew and fat. The apparent price of chicken may be 20 cents a pound, but its real price will often be 50 cents, when the weight of head, legs, entrails, crop and bones is taken into account.

It is greatly to the housekeeper's advantage to buy fresh, well drawn poultry, for the flavor is injured by the practice of allowing the entrails to remain in the body.

Cold storage as applied to whole carcasses of beef and mutton has been of great service to the buyer. By its aid prices are equalized and we are furnished even in summer with meat that has been made tender by keeping. The service rendered by cold storage of fish and poultry is not so thoroughly well established.

With cold storage foods it is important that there shall not be a long interval between removal from storage and cooking, and this is particularly the case with poultry and fish.

Storage of fruits and vegetables gives us many out-of-season articles. The same is true of a great extent of food of this kind is largely of seasonal production and cold storage seems to be the only method by which the fresh material can be kept for a long period for market purposes.

ounces of sugar, boil and pour over the yolks of ten well-beaten eggs while hot, stirring all the time. Pour back into a hot bowl, set this in a dish of boiling water and stir over the fire until the custard begins to thicken. Pour into glasses, chill and serve.

COCOANUT CUSTARD. Sprinkle one cup freshly-grated coconut in a half dozen buttered and sugared cups, then fill with the regular custard mixture. Flavor with orange and bake.

MAPLE CUSTARD. Beat five eggs until a spoonful can be lifted without stringing. Add one-half cup of maple sirup, a saltspoonful of salt, stir well, then add three cups of milk and strain into a mold or individual cups. Wet the inside of the cups with cold water. The hot water in the pan should not be allowed to boil after the baking has begun.

FACTS ABOUT SLIPPERS. The girl whose evening slippers begin to look shabby may be glad to know that her footwear need not be discarded unless it is hopelessly run down at the heels and the shape destroyed. In other words, faded and slightly worn slippers may be transformed by a few deft touches.

Every scrap bag has odds and ends of chiffons and nets, both figured and plain, to say nothing of beautiful pieces of satins in all the rainbow shades. These materials may be used for the re-covering of old slippers.

A pair of white satin slippers make a lovely foundation for a white net covering, the ivory tints of the satin giving a beautiful sheen to the net. A rosette of net set in the heart of a white satin rose gives the finishing touch to the wee slippers. A pair of boudoir slippers on the mule order can be covered with chiffon which has violet printed on the sheer material. A violet satin chou gives the finishing touch.

It is a simple matter to cut the material to be used a trifle larger than the slipper. With an orangewood stick tuck the edge of the covering between the sole and the vamp, first dabbing the edge with glue. Afterwards go carefully around the new covering with the orangewood stick and poke the edges in securely, giving the glue

an opportunity to stick.

A little bride was employed recently over the gift of a pair of slender white slippers from her sister. At first she thought they were brand new, but she was informed that they were the ones worn by her mother on her wedding day. The slippers themselves were of pure white satin originally, but time had changed the delicate coloring to a pale ivory. The vamp of these dainty "shoes" were entirely covered with lace in a baby Irish pattern of twisted white silk instead of thread.

The shoemaker and the lace-maker held a consultation, and the former cut for the latter the exact shape of the vamp, so the crocheted design was made to fit. There was a silken rose in the middle of the front and the place of the buckle was taken by a much larger rose of many rows of petals. The result was really unique, and the pretty slippers will be handed down another generation or two, no doubt.

There is a hint in the foregoing to the girl whose scrap bag is bulging with remnants of lace. The old slippers are easily covered in like manner, as the lace can be sewed in place instead of pasted. The rest is simple enough. A bit of lace gaiter makes a good finish for the vamp around the instep.

MEAT SAUCES.

In making a meat sauce of any kind, it is wiser to blend the flour with the melted butter, says the Pittsburg Sun. By doing this the starch in the flour is more quickly cooked and the butter is absorbed. When the flour is mixed with water and then stirred into the liquid, at least ten minutes of boiling is required to cook the flour, and even then it may have a raw taste. Another difficulty with a sauce made this way is that the butter often does not blend, but rises to the surface of the liquid.

Take a thin board and cut it the exact size of your wash boiler, and drill plenty of holes in it. Then attach four legs (either wood or gas piping) to set it on. When ready to steam fruit, put three inches of water in the boiler and set your jars on the board. Cover tight.

Washing Made Easy

No matter how soiled the clothes, they may be quickly cleaned without injury to fabric or hands with the superior laundry soap.

Crystal White Soap

Ask Your Grocer